

stored, handled, sold or offered for sale at retail with such sales being made primarily to household consumers.

(15) "Retained" or "detained" means that the carcass, viscera, or part of carcass of meat animals or poultry or the meat or poultry food products made therefrom so marked is being held for further examination by an inspector to determine its disposition.

(16) "Sanitize" means effective bactericidal treatment of clean surfaces of equipment and utensils by a process which has been approved by the department as being effective in destroying microorganisms, including pathogens.

(17) "Storage plant" means a plant where products as defined in this section are stored and includes locker plants and branch locker plants as defined in s. 99.01 (6) and (7), Stats.

(18) "Vehicle" within the meaning of these regulations means any conveyance utilized in the transport of food or food products.

(19) "Wis. inspected and condemned" or "U.S. inspected and condemned" means the carcass, viscera, part of carcass, meat product or poultry product or meat food product so marked or identified is unfit for human food, or that the animal so marked has been found on antemortem, postmortem, or reinspection to be unfit for human food.

(20) "Wis. inspected and passed" means the meats, meat products, poultry products and meat food products so marked have been inspected and passed under the regulations of the Wisconsin department of agriculture, trade, and consumer protection and were found to be sound, healthful, wholesome and fit for human food.

(21) "Wis. retained" means the carcass, viscera, meat product, poultry product, meat food product, or other article so marked is held for further examination by an inspector to determine its disposal.

(22) "Wis. suspect" means the animal so marked is suspected of being affected with a disease or condition which may require its condemnation, in whole or in part, when slaughtered, and is subject to further examination by an inspector to determine its disposal.

(23) "Diseased animal" means an animal which has become sick, ill, or unhealthy in response to environmental factors, specific infective agents, inherent defects, or combinations of these factors, and does not mean an otherwise healthy animal with accidental injuries, such as fractures, cuts, and bruises.

History: Cr. Register, September, 1971, No. 189, eff. 10-1-71; am. (25), Register, September, 1972, No. 201, eff. 10-1-72; am. (6), (13), (14), (16), (17), (20), (23), (29) and cr. (30) to (35), Register, April, 1975, No. 232, eff. 5-1-75; r. (2) to (8), (13) to (15), (29), (31) to (33), renum. (1), (9) to (12), (16) to (28), (30), (34) and (35) to be (1), (20), (19), (22), (21), (7), (8), (13), (9), (3), (4), (10) to (12), (14), (16), (18), (15), (17), (5) and (6) and am. (2) and (14), cr. (1), Register, October, 1983, No. 334, eff. 11-1-83; emerg. cr. (23), eff. 11-26-85; cr. (23), Register, May, 1986, No. 365, eff. 6-1-86.

Ag 47.03 Facilities, sanitation and records. (1) RESPONSIBILITY. (a) Every establishment shall be maintained and operated in conformity with the requirements of this section.

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(b) Failure to maintain an establishment which complies with the requirements of this chapter shall be grounds for immediate suspension of operations, or denial or revocation of license.

(c) Licenses shall be displayed in a conspicuous place on the premises.

(d) The operator of an establishment shall keep accurate records and submit reports as required by the department.

(2) PREMISES. (a) No establishment or holding pens shall be so located or maintained as to create a nuisance.

(b) All newly constructed establishments shall be located in accordance with applicable zoning ordinances and shall be constructed in accordance with all applicable state and local building, plumbing, and waste disposal codes. Plans for construction or alteration shall be submitted to the department for prior approval. Plants shall be constructed according to approved plans.

(c) Grounds surrounding the establishment shall be well drained and kept clean and free of accumulated rubbish or other nuisance, contamination hazard or vermin harborage.

(d) Driveways at receiving and shipping doorways shall be constructed or treated and maintained so as to minimize dust and dirt.

(3) BUILDINGS. (a) All establishment buildings shall be so constructed as to prevent the entrance or harboring of vermin and insects. Doors and windows or other openings to the outside shall be provided with screens when necessary to accomplish this.

(b) All dogs, cats, other pets and birds shall be excluded. This shall not serve to exclude seeing eye dogs from retail market areas normally accessible to customers.

(c) Floors, walls, ceilings, partitions, posts, doors and all other construction features of slaughtering rooms, processing rooms, chill rooms, or rooms where edible product is stored, shall be constructed of such material and finish that they may be readily and thoroughly cleaned and shall be kept in a clean and sanitary condition. Floors shall be constructed of hard surface concrete or other impervious materials. Any floor cracks which may develop shall be promptly repaired. Interior construction features consisting of cement blocks or other porous material, in rooms where edible products are handled, shall be treated to render such material impermeable.

(d) Floor drains shall be equipped with traps and grills which shall be so located as to drain all waste liquids. Blood traps or other methods of collecting and disposing of blood shall be provided.

(e) Structures shall be so located that the product does not become contaminated through contact with floors, walls or other structures.

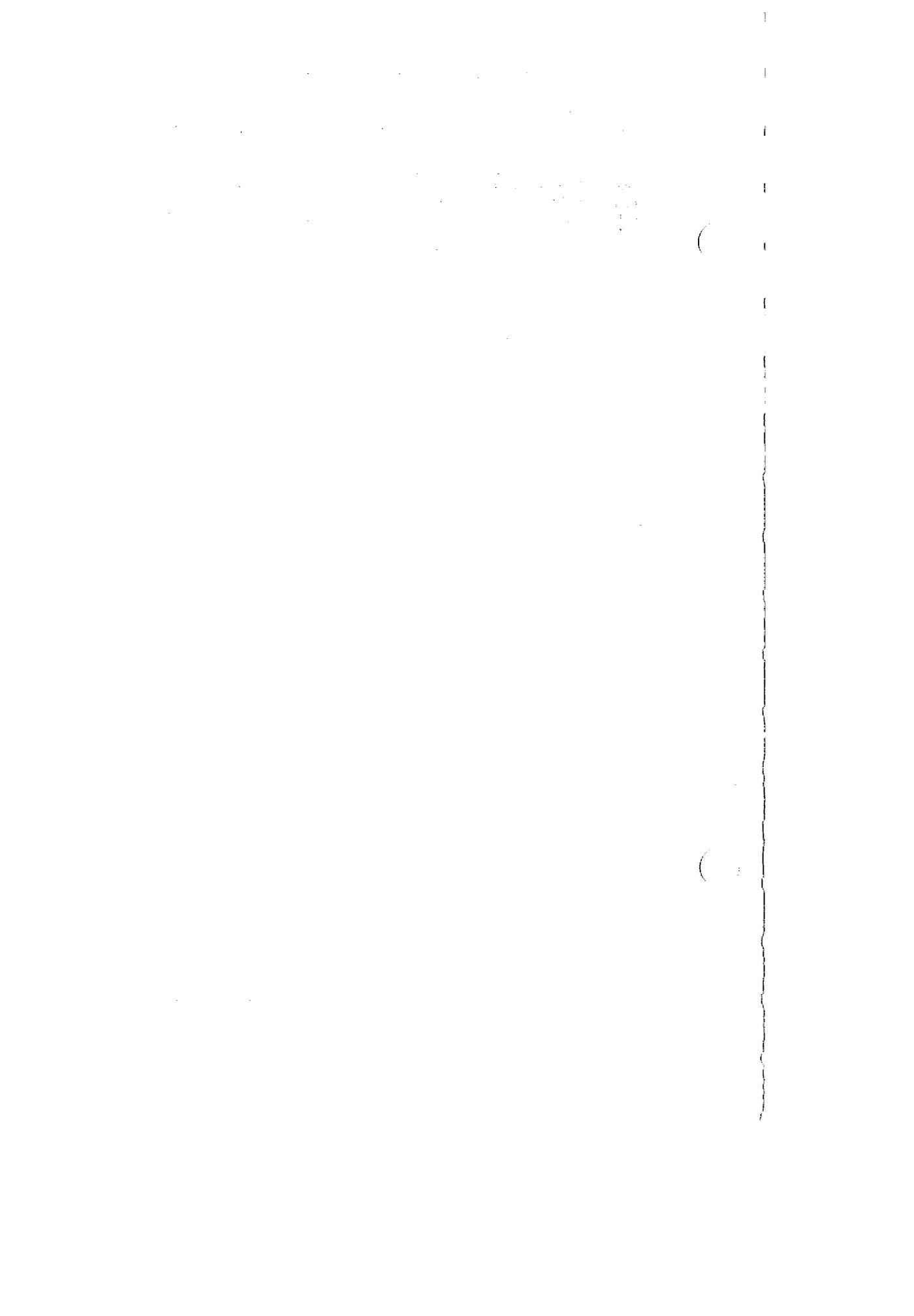
(f) All portions of buildings used in the conduct of operations shall be fully separated from other portions used for living quarters by means of floors, walls, and ceilings constructed of solid concrete, brick, wood, or other impervious materials, and shall be used only for slaughtering or processing operations, or in the storage of products and for no other purposes.

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(g) All newly constructed establishments which slaughter animals or poultry shall have a separate refrigerated room for storage of inedible products.

(4) FACILITIES. (a) *Water supply.* The water supply shall be readily accessible, of sufficient quantity to permit compliance with the requirements of this section, and potable. There shall be no cross connection between the potable water supply and any nonpotable water supply nor

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ishment. When inspection is furnished for custom slaughter, it shall be done at regularly scheduled times. Any other inspection shall be done at the overtime rate and shall be charged to the establishment. Custom animals inspected shall be subject to all other regulation in this chapter.

(4) **HORSE SLAUGHTER.** The slaughter of horses, mules and other equines and the preparation and handling of the products thereof shall be conducted in establishments separate from those used for the slaughter and preparation of other products. All carcasses, parts, meat, meat food products, or other products thereof shall be conspicuously labeled, marked, branded, or tagged "Horse Meat" or "Horse Meat Product" by a method approved by the department.

(5) **EMERGENCY SLAUGHTER.** (a) Accidentally injured animals with fractures, cuts, or bruises, but which are otherwise healthy, may be slaughtered on an emergency basis if slaughtered within 24 hours after the injury was incurred. No antemortem or postmortem inspection shall be required for the emergency slaughter of such accidentally injured animals if done on a custom basis and the meat is not intended for sale.

(b) All animals submitted for emergency slaughter on a custom basis shall be accompanied by a certificate signed by the owner or custodian of the animal at the time of injury providing the following information:

1. Name and address of the owner or custodian.
2. Type of injury.
3. Time and date the injury was incurred.
4. All drugs administered to the animal within 30 days prior to its submission for emergency slaughter.
5. The last date drugs were administered to the animal.

(c) Establishments shall furnish the owners of uninspected emergency slaughtered animals with a signed, written statement of the actual gross weight of the carcass prior to processing and the actual net weight of the meat after processing. The owners of such meat shall sign a receipt, and establishments shall maintain these receipts for inspection and review by the department.

(d) Animals with accidental injuries sustained more than 24 hours before submission for slaughter, whose meat is intended for private consumption by the animal's owner, the owner's household and nonpaying guests and employees, and not for sale, shall be slaughtered in establishments where meat inspection is maintained under s. 97.42 or the federal meat inspection act, or where the animal is kept. Meat from such animals may be received and processed, on a custom basis and not for sale, in establishments only if:

1. A licensed practicing veterinarian performs both antemortem and postmortem inspections on the animal;
2. The veterinarian certifies, in writing, that the meat from such animal is wholesome and free of disease;
3. The veterinarian furnishes the department with such certification.

History: Cr. Register, September, 1971, No. 189, eff. 10-1-71; am. (1) (b) and (5), Register, September, 1972, No. 201, eff. 10-1-72; am. (1) (b) and (5), Register, April, 1975, No. 232, eff.

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5-1-75; am. (1) (b), r. (2), renum. (3) to (5) to be (2) to (4), Register, October, 1983, No. 334, eff. 11-1-83; emerg. cr. (5), eff. 11-26-86; cr. (5), Register, May, 1986, No. 365, eff. 6-1-86.

Ag 47.10 Inspection marks and establishment numbers. (1) **ESTABLISHMENT NUMBER.** An official number shall be assigned to each establishment where continuous state meat inspection is conducted. Such numbers shall be used to identify all meat and meat products inspected and passed. Two or more establishments under the same ownership may be granted the same official numbers, provided a serial letter is added in each case to identify each establishment and the products thereof.

(2) **INSPECTION MARKS.** (a) All carcasses that have been inspected and found to be sound, healthful, wholesome, and fit for human food shall be marked, "Wis. Inspected and Passed". Each primal part of a carcass, beef cod fat, beef kidney fat, each liver, beef tongue and beef heart shall be so marked.



(b) Carcasses or parts that have been inspected and found to be fit for human food or use only after cooking shall be tagged and/or marked, "Passed for Cooking."

(c) Carcasses or parts that have been inspected and found to be suitable for human food or other use only after proper refrigeration shall be tagged or marked, "Retained for Refrigeration."

(d) Carcasses, parts or meat products that have been inspected and found to be unfit for human food shall be marked or tagged, "Wis. Insp'd and CONDEMNED."

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(e) Carcasses, parts, viscera or meat products held for further examination by an inspector to determine its disposal shall be tagged, "Wis. Retained," or placed under department holding order.

(f) Only harmless ink approved by the department shall be used in marking carcasses or parts thereof.

(3) **INSPECTED PROCESSED PRODUCTS.** All meat food products processed for sale under department inspection shall plainly bear a legible official inspection mark on the label reading "WIS. DEPT. AGR. INSPECTED" and the establishment number. Where limitations of space

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apply, the word "INSPECTED" may be abbreviated as "INSP'D." Labels within the meaning of this subsection means a display of any printing, lithographing, embossing, sticker, seals, or other written, printed or graphic matter upon the immediate package or container of any product, not including package liners.



(4) CONTROL AND USE OF BRANDS AND MARKING DEVICES. All brands and devices, except custom processed brands, for marking articles with the inspection legend shall be used only under the supervision of a department employe, and when not in use for marking, shall be kept locked in properly equipped lockers or compartments the keys of which shall not leave the possession of a department employe.

(5) INSPECTION MARKS; FORGING, COUNTERFEITING, IMPROPER USE AND HANDLING. (a) No person shall forge, counterfeit, simulate, or falsely represent, or without proper authority, use, detach, or knowingly or wrongfully alter, deface, or destroy any of the marks, stamps, tags, labels, or other identification devices provided for herein.

(b) Any additional brands required shall be furnished by the establishment.

(c) No person or establishment shall, without the express written approval of the department, create, or order the manufacture of any

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